

## SkyLine Premium Electric Combi Oven 10GN2/1

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_


**217813 (ECOIE102B2C0)**

SkyLine Premium combi boiler oven with digital control, 10x2/1GN, electric, programmable, automatic cleaning

**217823 (ECOIE102B2A0)**

SkyLine Premium combi boiler oven with digital control, 10x2/1GN, electric, programmable, automatic cleaning

### Short Form Specification

#### Item No.

- Combi oven with digital interface with guided selection.
- Built-in steam generator with real humidity control based upon Lambda Sensor.
  - OptiFlow air distribution system to achieve maximum performance with 5 fan speed levels.
  - SkyClean: Automatic and built-in self cleaning system with integrated descale of the steam generator. 5 automatic cycles (soft, medium, strong, extra strong, rinse-only).
  - Cooking modes: Programs (a maximum of 100 recipes can be stored); Manual (steam, combi and convection cycles); EcoDelta cooking cycle; Regeneration cycle.
  - Automatic backup mode to avoid downtime.
  - USB port to download HACCP data, programs and settings. Connectivity ready.
  - Single sensor core temperature probe.
  - Double-glass door with LED lights.
  - Stainless steel construction throughout.
  - Supplied with n.1 tray rack 2/1 GN, 67 mm pitch.

### Main Features

- Digital interface with LED backlight buttons with guided selection.
- Built-in steam generator for highly precise humidity and temperature control according to the chosen settings.
- Real humidity control based upon Lambda Sensor to automatically recognize quantity and size of food for consistent quality results.
- Dry, hot convection cycle (25 °C - 300 °C): ideal for low humidity cooking.
- Combination cycle (25 °C - 300 °C): combining convected heat and steam to obtain humidity controlled cooking environment, accelerating the cooking process and reducing weight loss.
- Low temperature Steam cycle (25 °C - 99 °C): ideal for sous-vide, re-thermalization and delicate cooking. Steam cycle (100 °C): seafood and vegetables. High temperature steam (25 °C - 130 °C).
- EcoDelta cooking: cooking with food probe maintaining preset temperature difference between the core of the food and the cooking chamber.
- Pre-set program for Regeneration, ideal for banqueting on plate or rethermalizing on tray.
- Programs mode: a maximum of 100 recipes can be stored in the oven's memory, to recreate the exact same recipe at any time. 4-step cooking programs also available.
- Fan with 5 speed levels from 300 to 1500 RPM and reverse rotation for optimal evenness. Fan stops in less than 5 seconds when door is opened.
- Single sensor core temperature probe included.
- Automatic fast cool down and pre-heat function.
- SkyClean: Automatic and built-in self cleaning system with integrated descale of the steam generator. 5 automatic cycles (soft, medium, strong, extra strong, rinse-only).
- Different chemical options available: solid (phosphate-free), liquid (requires optional accessory).
- GreaseOut: predisposed for integrated grease drain and collection for safer operation (dedicated base as optional accessory).
- USB port to download HACCP data, share cooking programs and configurations. USB port also allows to plug-in sous-vide probe (optional accessory).
- Connectivity ready for real time access to connected appliances from remote and HACCP monitoring (requires optional accessory).
- Back-up mode with self-diagnosis is automatically activated if a failure occurs to avoid downtime.
- [NOT TRANSLATED]
- [NOT TRANSLATED]
- [NOT TRANSLATED]

### Construction

- Double thermo-glazed door with open frame construction, for cool outside door panel. Swing hinged easy-release inner glass on door for easy cleaning.
- Seamless hygienic internal chamber with all

APPROVAL: \_\_\_\_\_

rounded corners for easy cleaning.

- 304 AISI stainless steel construction throughout.
- Front access to control board for easy service.
- IPX 5 spray water protection certification for easy cleaning.
- Supplied with n.1 tray rack 2/1 GN, 67 mm pitch.

### Sustainability

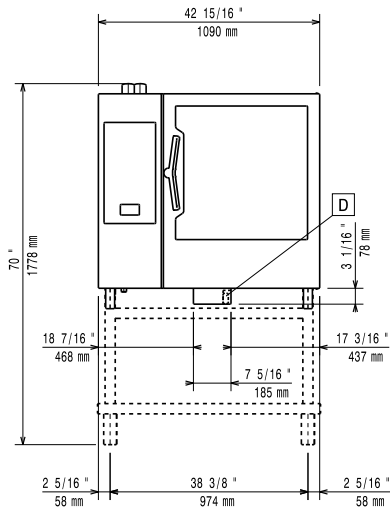
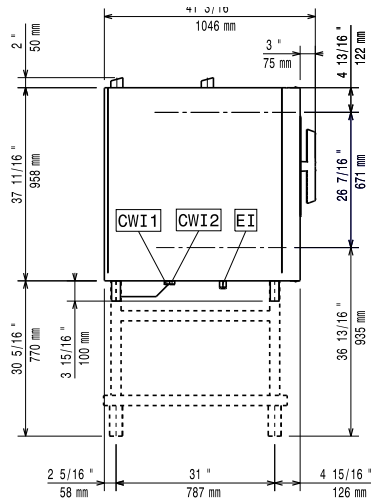


- Human centered design with 4-star certification for ergonomics and usability.
- Wing-shaped handle with ergonomic design and hands-free opening with the elbow, making managing trays simpler (Registered Design at EPO).
- Reduced powerfunction for customized slow cooking cycles.

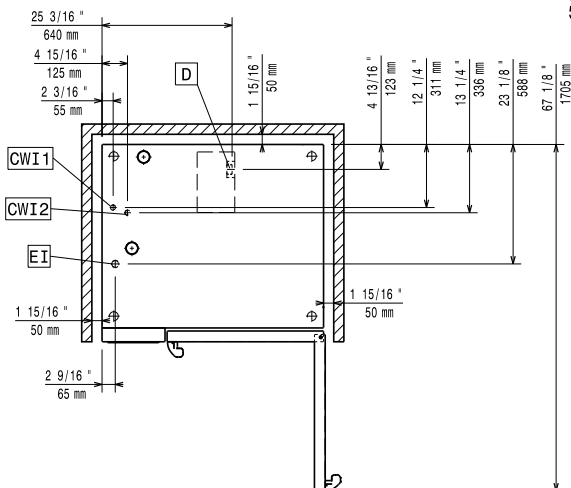
### Optional Accessories

- |   |            |                          |  |            |                          |
|---|------------|--------------------------|--|------------|--------------------------|
| • Water softener with cartridge and flow meter (high steam usage)                                       | PNC 920003 | <input type="checkbox"/> | • - NOT TRANSLATED -   | PNC 922390 | <input type="checkbox"/> |
| • Water softener with salt for ovens with automatic regeneration of resin                               | PNC 921305 | <input type="checkbox"/> | • Tray rack with wheels, 10 GN 2/1, 65mm pitch (included)  | PNC 922603 | <input type="checkbox"/> |
| • Wheel kit for 6 & 10 GN 1/1 and 2/1 GN oven base (not for the disassembled one)                       | PNC 922003 | <input type="checkbox"/> | • Tray rack with wheels 8 GN 2/1, 80mm pitch   | PNC 922604 | <input type="checkbox"/> |
| • Pair of AISI 304 stainless steel grids, GN 1/1  | PNC 922017 | <input type="checkbox"/> | • Slide-in rack with handle for 6 & 10 GN 2/1 oven   | PNC 922605 | <input type="checkbox"/> |
| • Pair of grids for whole chicken (8 per grid - 1,2kg each), GN 1/1                                     | PNC 922036 | <input type="checkbox"/> | • Bakery/pastry tray rack with wheels 400x600mm for 10 GN 2/1 oven and blast chiller freezer, 80mm pitch (8 runners) | PNC 922609 | <input type="checkbox"/> |
| • AISI 304 stainless steel grid, GN 1/1   | PNC 922062 | <input type="checkbox"/> | • Open base with tray support for 6 & 10 GN 2/1 oven   | PNC 922613 | <input type="checkbox"/> |
| • AISI 304 stainless steel grid, GN 2/1   | PNC 922076 | <input type="checkbox"/> | • Cupboard base with tray support for 6 & 10 GN 2/1 oven   | PNC 922616 | <input type="checkbox"/> |
| • External side spray unit (needs to be mounted outside and includes support to be mounted on the oven) | PNC 922171 | <input type="checkbox"/> | • External connection kit for detergent and rinse aid  | PNC 922618 | <input type="checkbox"/> |
| • Pair of AISI 304 stainless steel grids, GN 2/1  | PNC 922175 | <input type="checkbox"/> | • Stacking kit for electric 6 GN 2/1 oven placed on electric 10 GN 2/1 oven  | PNC 922621 | <input type="checkbox"/> |
| • Baking tray for 5 baguettes in perforated aluminum with silicon coating, 400x600x38mm                 | PNC 922189 | <input type="checkbox"/> | • Trolley for slide-in rack for 6 & 10 GN 2/1 oven and blast chiller freezer   | PNC 922627 | <input type="checkbox"/> |
| • Baking tray with 4 edges in perforated aluminum, 400x600x20mm   | PNC 922190 | <input type="checkbox"/> | • Trolley for mobile rack for 6 GN 2/1 on 6 or 10 GN 2/1 ovens   | PNC 922631 | <input type="checkbox"/> |
| • Baking tray with 4 edges in aluminum, 400x600x20mm  | PNC 922191 | <input type="checkbox"/> | • Stainless steel drain kit for 6 & 10 GN oven, dia=50mm   | PNC 922636 | <input type="checkbox"/> |
| • Pair of frying baskets  | PNC 922239 | <input type="checkbox"/> | • Plastic drain kit for 6 & 10 GN oven, dia=50mm   | PNC 922637 | <input type="checkbox"/> |
| • AISI 304 stainless steel bakery/pastry grid 400x600mm   | PNC 922264 | <input type="checkbox"/> | • Trolley with 2 tanks for grease collection   | PNC 922638 | <input type="checkbox"/> |
| • Double-step door opening kit  | PNC 922265 | <input type="checkbox"/> | • Grease collection kit for open base (2 tanks, open/close device and drain)   | PNC 922639 | <input type="checkbox"/> |
| • Grid for whole chicken (8 per grid - 1,2kg each), GN 1/1  | PNC 922266 | <input type="checkbox"/> | • Banquet rack with wheels holding 51 plates for 10 GN 2/1 oven and blast chiller freezer, 75mm pitch                | PNC 922650 | <input type="checkbox"/> |
| • Kit universal skewer rack and 6 short skewers for Lengthwise and Crosswise ovens                      | PNC 922325 | <input type="checkbox"/> | • Dehydration tray, GN 1/1, H=20mm   | PNC 922651 | <input type="checkbox"/> |
| • Universal skewer rack   | PNC 922326 | <input type="checkbox"/> | • Flat dehydration tray, GN 1/1  | PNC 922652 | <input type="checkbox"/> |
| • 6 short skewers   | PNC 922328 | <input type="checkbox"/> | • Open base for 6 & 10 GN 2/1 oven, disassembled   | PNC 922654 | <input type="checkbox"/> |
| • Multipurpose hook   | PNC 922348 | <input type="checkbox"/> | • Heat shield for 10 GN 2/1 oven   | PNC 922664 | <input type="checkbox"/> |
| • 4 flanged feet for 6 & 10 GN , 2", 100-130mm  | PNC 922351 | <input type="checkbox"/> | • Heat shield-stacked for ovens 6 GN 2/1 on 10 GN 2/1  | PNC 922667 | <input type="checkbox"/> |
| • Grease collection tray, GN 2/1, H=60 mm   | PNC 922357 | <input type="checkbox"/> | • Kit to fix oven to the wall  | PNC 922687 | <input type="checkbox"/> |
| • Grid for whole duck (8 per grid - 1,8kg each), GN 1/1   | PNC 922362 | <input type="checkbox"/> | • Tray support for 6 & 10 GN 2/1 open base   | PNC 922692 | <input type="checkbox"/> |
| • Thermal cover for 10 GN 2/1 oven and blast chiller freezer  | PNC 922366 | <input type="checkbox"/> | • 4 adjustable feet with black cover for 6 & 10 GN ovens, 100-115mm  | PNC 922693 | <input type="checkbox"/> |
| • Tray support for 6 & 10 GN 2/1 disassembled open base   | PNC 922384 | <input type="checkbox"/> | • Detergent tank holder for open base  | PNC 922699 | <input type="checkbox"/> |
| • Wall mounted detergent tank holder  | PNC 922386 | <input type="checkbox"/> | • Mesh grilling grid   | PNC 922713 | <input type="checkbox"/> |
|   |            |                          | • Probe holder for liquids   | PNC 922714 | <input type="checkbox"/> |
|   |            |                          | • Odourless hood with fan for 6 & 10 GN 2/1 electric ovens   | PNC 922719 | <input type="checkbox"/> |
|   |            |                          | • Odourless hood with fan for 6+6 or 6+10 GN 2/1 electric ovens  | PNC 922721 | <input type="checkbox"/> |
|   |            |                          | • Condensation hood with fan for 6 & 10 GN 2/1 electric oven   | PNC 922724 | <input type="checkbox"/> |
|   |            |                          | • Condensation hood with fan for stacking 6+6 or 6+10 GN 2/1 electric ovens  | PNC 922726 | <input type="checkbox"/> |
|   |            |                          | • Exhaust hood with fan for 6 & 10 GN 2/1 GN ovens   | PNC 922729 | <input type="checkbox"/> |
|   |            |                          | • Exhaust hood with fan for stacking 6+6 or 6+10 GN 2/1 ovens  | PNC 922731 | <input type="checkbox"/> |

- Exhaust hood without fan for 6&10x2/1 GN oven PNC 922734
- Exhaust hood without fan for stacking 6+6 or 6+10 GN 2/1 ovens PNC 922736
- 4 high adjustable feet for 6 & 10 GN ovens, 230-290mm PNC 922745
- Tray for traditional static cooking, H=100mm PNC 922746
- Double-face griddle, one side ribbed and one side smooth, 400x600mm PNC 922747
- - NOT TRANSLATED - PNC 922752
- - NOT TRANSLATED - PNC 922773
- - NOT TRANSLATED - PNC 922774
- - NOT TRANSLATED - PNC 922776
- Non-stick universal pan, GN 1/1, H=20mm PNC 925000
- Non-stick universal pan, GN 1/1, H=40mm PNC 925001
- Non-stick universal pan, GN 1/1, H=60mm PNC 925002
- Double-face griddle, one side ribbed and one side smooth, GN 1/1 PNC 925003
- Aluminum grill, GN 1/1 PNC 925004
- Frying pan for 8 eggs, pancakes, hamburgers, GN 1/1 PNC 925005
- Flat baking tray with 2 edges, GN 1/1 PNC 925006
- Potato baker for 28 potatoes, GN 1/1 PNC 925008
- Compatibility kit for installation on previous base GN 2/1 PNC 930218

**Front**

**Side**


- CWI1 = Cold Water inlet 1
- CWI2 = Cold Water Inlet 2
- D = Drain
- DO = Overflow drain pipe
- EI = Electrical inlet (power)

**Top**


### Electric

**Supply voltage:**

217813 (ECOIE102B2C0)	220-240 V/3 ph/50-60 Hz
217823 (ECOIE102B2A0)	380-415 V/3N ph/50-60 Hz

**Electrical power, default:**

37.4 kW

**Electrical power max.:**

40.1 kW

**Circuit breaker required**

### Water:

**Water inlet "FCW" connection:** 3/4"

**Pressure, bar min/max:** 1-6 bar

**Drain "D":** 50mm

**Max inlet water supply temperature:**

30 °C

**Chlorides:**

&lt;17 ppm

**Conductivity:**

&gt;50 µS/cm

Electrolux Professional recommends the use of treated water, based on testing of specific water conditions.

Please refer to user manual for detailed water quality information.

### Installation:

**Clearance:**

Clearance: 5 cm rear and right hand sides.

**Suggested clearance for service access:**

50 cm left hand side.

### Capacity:

**GN:**

10 - 2/1 Gastronorm

**Max load capacity:**

100 kg

### Key Information:

**Door hinges:**
**External dimensions, Width:** 1090 mm

**External dimensions, Depth:** 971 mm

**External dimensions, Height:** 1058 mm

**Net weight:** 179 kg

**Shipping weight:** 204 kg

**Shipping volume:** 1.59 m<sup>3</sup>

### ISO Certificates

**ISO Standards:**

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